

Appl. No. 09/12,725
Response dated October 6, 2003
Reply to Office action of June 6, 2003

Listing of Claims

Claim 3 (original) Process of destroying bacteria in raw molluscan shellfish, while shellfish is in the shell, comprising the steps of:

- providing a pressure vessel;
- depositing said shellfish into said pressure vessel;
- loading a pressure transmitting fluid into said pressure vessel;
- pressurizing said pressure vessel to high pressure of between about 20,000 p.s.i. and 80,000 p.s.i., without application of heat, for a period of time of between 1 and 15 minutes, thereby causing elimination of naturally-occurring pathogenic marine bacteria, while retaining sensory characteristics of said shellfish; and then
- retaining said shellfish at a temperature below ambient temperature.

Claim 4 (original) The process of Claim 3, wherein said raw shellfish is exposed to isostatic pressure for a time period sufficient to eliminate pathogenic Vibriones bacteria.

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Claim 6 (original) A process of treating raw oysters in a shell, which comprises:

exposing raw oysters to hydrostatic pressure of between 20,000 p.s.i. and 80,000 p.s.i. for 1 – 15 minutes at ambient temperature, without causing thermal and mechanical damage to the raw oysters, thereby eliminating pathogenic Vibriones bacteria in said raw oysters , preventing deterioration of said raw oysters, while retaining sensory characteristics of said raw oysters.

Claim 7 (original) The process of Claim 6, wherein said oysters are banded and enclosed in liquid-impermeable bags filled with pressurizable liquid prior to exposing said oysters to hydrostatic pressure so as to prevent bleeding of raw oysters during treatment.

Claim 27 (original) A process of treating raw molluscan shellfish, comprising the steps of:

depositing the raw mlluscan shellfish into a pressure vessel and pressurizing the pressure vessel to between 20,000 p.s.i. and 80,000 p.s.i. for 1 – 15 minutes without application of heat at ambient temperature, without causing thermal and mechanical damage to the raw molluscan shellfish, while eliminating pathogenic naturally-occurring marine bacteria in said raw molluscan shellfish, and while retaining sensory characteristics of said raw molluscan shellfish.